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Installation Instructions
Service & Warranty Information

POURING NEW IDEAS INTO BEVERAGE SYSTEMS

ADVANCED DIGITAL SYSTEM

Revised Aug. 2002

Models Included

- PC-3GT
- PC-4GT
- PC-5GT

PC-4GT

CONCEPT SERIES
INSTANT CAPPUCCINO MACHINE

WILBUR CURTIS COMPANY • Montebello, CA 90640

NSF c UL UL
ISO 9001 REGISTERED

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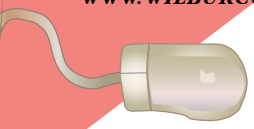


Models Included

- PC-3GT
- PC-4GT
- PC-5GT

WARNING HOT LIQUID, Scalding may occur. Avoid splashing.

CAUTION: Please use this setup procedure before attempting to use this appliance. Failure to follow the instructions can result in injury or the voiding of the warranty.

CAUTION: DO NOT connect this unit to hot water. The inlet valve is not rated for hot water.

WARNING, HOT LIQUID

ISO 9001 REGISTERED

WILBUR CURTIS COMPANY
Montebello, CA 90640

WILBUR CURTIS COMPANY, INC.

Primo Cappuccino System Instructions

Important Safeguards/Conventions

This appliance is designed for commercial use. Any servicing other than cleaning and maintenance should be performed by an authorized Wilbur Curtis service center.

- *Do NOT immerse the unit in water or any other liquid*
- *To reduce the risk of fire or electric shock, do NOT open top panel. No user serviceable parts inside. Repair should be done only by authorized service personnel.*
- *Keep hands and other items away from hot parts of unit during operation.*
- *Never clean with scouring powders or harsh implements.*

Conventions

WARNINGS – To help avoid personal injury

Important Notes/Cautions – from the factory

Sanitation Requirements

Your Curtis ADS System is Factory Pre-Set and Ready to Go… Right from the Carton.

Following are the Factory Settings for your Primo Cappuccino Beverage System:

- ***Tank Temperature = 190°F***
- ***Flavor Controls= Set at 60%***
- ***Dispensing Mode Set for Manual Dispensing***

Generally there will never be a reason to change your ADS programming. However, should you need to make slight adjustments to meet your brewing needs, programming instructions are provided later in this manual.

System Requirements:

- ***Water Source*** *20 – 90 PSI (Minimum Flow Rate of 1 GPM)*
- ***Electrical:*** *See attached schematic for standard model or visit www.wilburcurtis.com for your model.*

Equipment to be installed to comply with applicable federal, state, or local plumbing/electrical codes having jurisdiction.

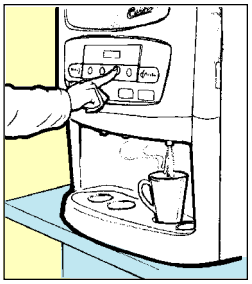
SETUP STEPS

The unit should be level (left to right and front to back), located on a solid counter top. Connect a water line from the water filter to the brewer. NOTE: Some type of water filtration device must be used to maintain a trouble-free operation. (In areas with extremely hard water, we suggest that a sedimentary and taste & odor filter be installed.) This will prolong the life of your brewing system and enhance coffee quality.

The National Sanitation Foundation requires the following water connection:

1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
2. In some areas an approved backflow prevention device may be required between the brewer and the water supply.

1. *Connect a water line from your facility to the 1/4" flare water inlet fitting of the valve, behind the machine. Water volume going to the machine should be stable. Use tubing sized sufficiently to provide a minimum flow rate of one gallon per minute.*
2. *Plug the power cord into an electrical outlet rated at 20A.*
3. *Switch on the CONTROL switch that runs power to the components in the machine. The lights (display window & row of buttons) on the front door will activate and the heating tank will start to fill.*
4. *Once the water level has risen and covered the heating element, turn on the power to the heating element at the HEATING ELEMENT switch behind the unit.*
5. *Water in the heating tank will require about 30 minutes to reach operating temperature (factory setting of 190°F). At this time the READY light will come on.*
6. *Remove and fill the canisters with powdered cappuccino mixes.*



OPERATION INSTRUCTIONS

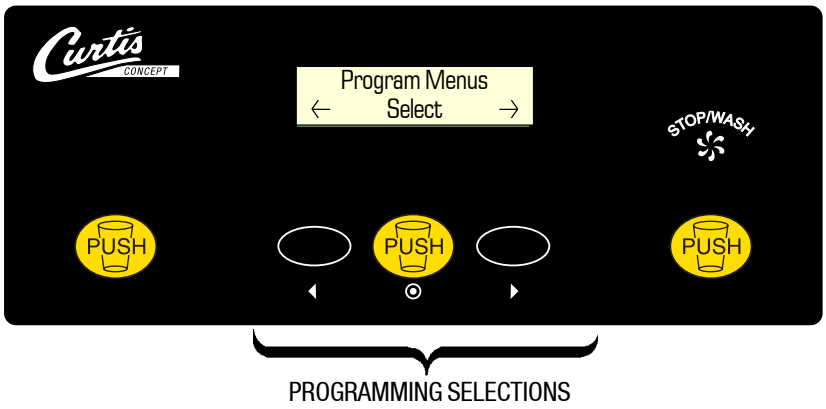
1. *Choose a flavor. Place your cup under the spout beneath the desired flavor.*
2. *Push the dispensing button for this flavor.*
3. *Allow the Primo Cappuccino unit time to completely dispense the product.*

FILL CANISTERS DAILY

1. *Open the front door to access canisters.*
2. *The canisters must be removed from the unit for filling. The canisters hold five pounds of product. Larger canisters hold 10 pounds each.*
3. *Reposition the canisters on the machine, aligning the gear socket with the motor shaft.*

Steps to Programming

Your Curtis ADS System is Factory Pre-Set for Optimum Performance. Usually this Does Not Change.



Entering the Programing Menus

*Press and hold **STOP/WASH** for five [5] seconds. Display will read **Program Menus**,(See Illustration).*

Manual Dispense

*Press ⊙ or > to go to **Manual Dispense Select**.*
*Press ⊙ to go to **Manual Dispense Select Station**.*
*Choose the station and press, the display will read **Saving Complete!** To select another station for manual dispense, press ⊙ to go to **Manual Dispense Select Station** or press > to continue to the next menu.*

Dispense By Time

*The next screen is **Dispense By Time < Select >**. Press ⊙ to select a station. Select the station and the screen will read **To Begin Push Start**. Press desired dispense button. Hot water will start to dispense and screen will display **To Finish Push Stop.** When **Push** is pressed, time will be saved and you will exit back to **Dispense by Time** screen. Continue with additional selections or press > to continue to the next menu.*

Temperature (Factory set 190°F)

Press ⊙ and screen will show Tank Temperature. Temperature is programmable from 170°F to 204°F in 2-degree increments. Press < or > to go up or down in degrees. Select desired temperature and then ⊙ to set. Press > to continue to the next menu.

Powder % Ratio

*Press ⊙ and the screen will display **Powder % Ratio Select Station**. Press desired station. Powder ratio is programmable from 0% (Hot Water) to 100%, in 5% increments. Press **<** or **>** to increase or decrease ratio and then press ⊙ to set. Press > to continue to the next menu.*

Service Call (Phone number)

Press ⊙ to display number and press ⊙ change number or > to move places and EX to exit when complete This number will be displayed during a Heating system SENSOR ERROR or a WATER ERROR. Press > to continue to the next menu.

Banner Name

*Press ⊙ to display letters, press ⊙ to change letters or > to move places and **EX** to exit when complete.*
This feature allows up to 14 letters to be programmed for company name or regional name. Programming all blanks disables Banner Name. If programmed, Banner Name is displayed every 5 sec. on and off. Press > to continue to the next menu.

Model Select

*Press ⊙ to select, < or **>** to select desired model (PC-1, 2, 3, 4, 5) . Press ⊙ to set and exit program mode.*

Exit

Press ⊙ to select, exits program mode and returns unit to operation.

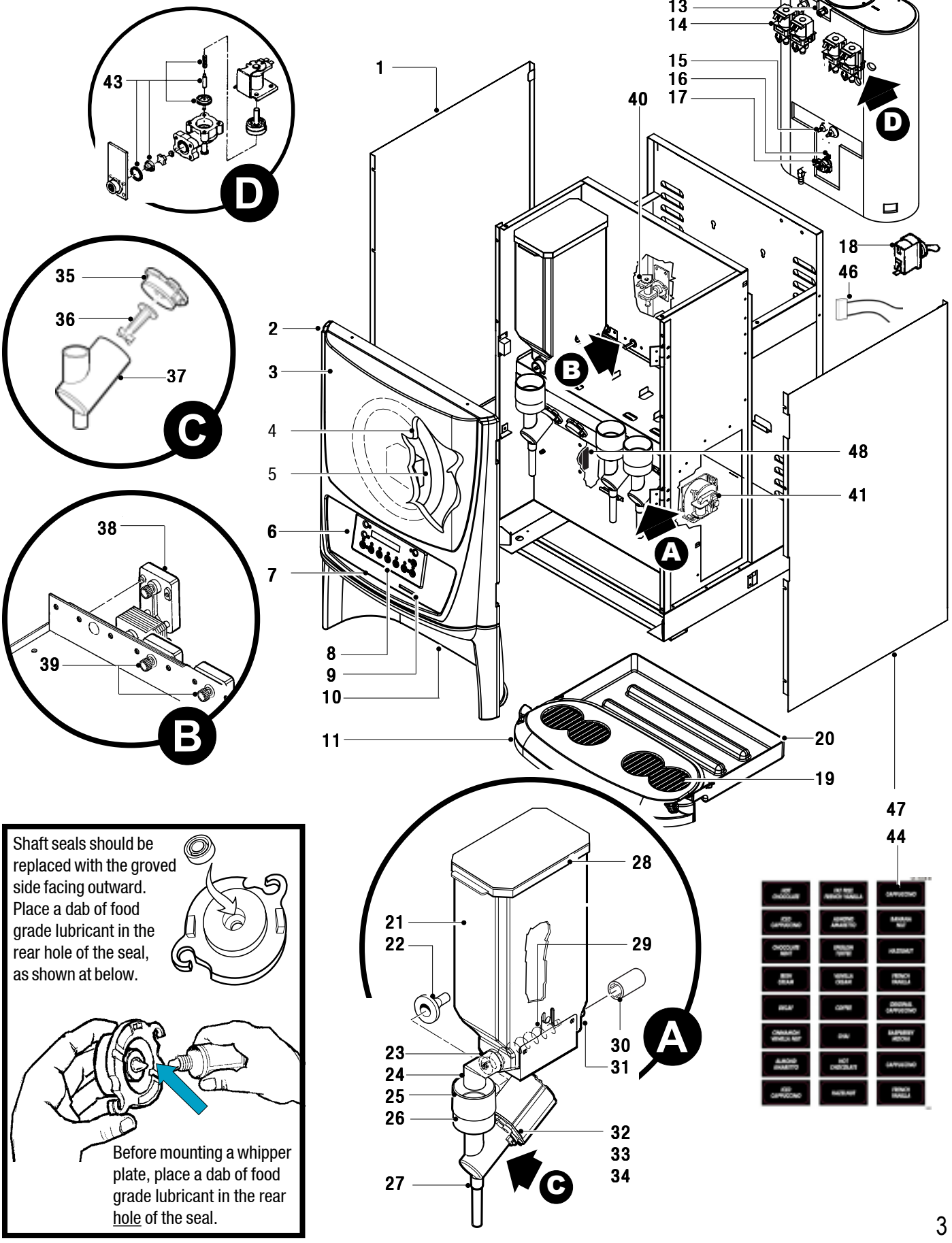
Illustrated Parts List

№	Part №	Description
1	WC-7348	PANEL, LEFT SIDE PCGTs
2	CA-1097	DOOR,/WINDOW SUPPORT ASSY, PCGT-3
2A	CA-1103	DOOR/WINDOW SUPPORT ASSY, PCGT-4/5
3	CA-1101	WINDOW, FRONT CLEAR PCGT-3
3A	CA-1107	WINDOW, FRONT CLEAR PCGT-4/5
4	CA-1109-01	FILM, CURTIS LOGO PCGT-3
4A	CA-1110-01	FILM, CURTIS LOGO PCGT-4/5
5	CA-1117	LAMP COMPLETE, W/5K BULB
6	WC- 778	CONTROL MODULE, PCGT-1/2/3/4/5 120V
7	WC-39349	LABEL ASSY, UCM & DOOR PCGT-3
8	WC-39350-01	LABEL, UCM PANEL PCGT4 CURTIS
8A	WC-39351-01	LABEL, UCM PANEL PCGT5 CURTIS
9	WC-39350-04	MEMBRANE CNTRL PNL CURTIS PCGT4
9A	WC-39351-04	MEMBRANE CNTRL PNL CURTIS PCGT5
10	CA-1098	COVER, ALCOVE PLASTIC PCGT-3
10A	CA-1104	COVER, ALCOVE PLASTIC PCGT-4/5
10B	CA-1115	COVER, ALCOVE PLASTIC PCGT-5
11	CA-1100	COVER, DRIP TRAY PLASTIC PCGT-3
11A	CA-1106	COVER, DRIP TRAY PLASTIC PCGT-4
11B	CA-1114	COVER, DRIP TRAY PLASTIC PCGT-5
12	WC-5661	LID ASSY, TANK

№	Part №	Description
13	WC-5502-01	PROBE ASSY, WATER LEVEL
14	WC-3734	KIT, RPL DUMP VALVE FOR WC-880E
15	WC- 904	HEATING ELEMENT, 1.6KW W/JAMNUTS
16	WC-1438-101	SENSOR, TEMERATURE TANK
17	WC- 523	THERMOSTAT, MNL RESET 120/240V 25A
18	WC- 102	SWITCH, TOGGLE NON LIT 25A 120/240V
19	WC-68131	SCREEN, DRIP TRAY PCGT-3
19A	WC-68130	SCREEN DRIP TRAY PCGT-4/5
20	CA-1099	DRIP TRAY, PLASTIC PCGT-3
20A	CA-1105	DRIP TRAY, PLASTIC PCGT-4/5
21	CA-1112-05	CANISTER ASSY, 5LB PCGTs
21A	CA-1113-05R	CANISTER ASSY, 10LB RIGHT PCGTs
21B	CA-1113-05L	CANISTER ASSY, 10LB LEFT PCGTs
22	CA-1011-05	FITTING, BULKHEAD WATER
23	CA-1065-03	BUSHING, DISCHARGE
24	CA-1026-03	ELBOW, PC/CK/HC
25	CA-1005-03	STEAM TRAP
26	CA-1009-03	BOWL, MIXING
27	CA-1037-8	TUBE, EXTENSION .714 OD x3.4 YELLOW
28	CA-1002	LID, CANISTER, 5LB ROUNDED CORNERS
28A	WC-5664-05	LID, CANISTER, 10LB PCGT's

№	Part №	Description
29	CA-1047	AUGER, WIRE PCs & PCGTs
30	CA-1051-03	SOCKET, GEAR
31	WC-2626-03	BUSHING, AUGER PC/CK/HC
32	CA-1012-05	MOTOR, WHIPPER
33	CA-1024-05	PILLAR, LOCATION BLACK (NOT SHOWN)
34	WC-43791	RING, MOTOR SHAFT (NOT SHOWN)
35	CA-1010-05	PLATE, WHIPPER CHAMBER OPEN W/SEAL
36	CA-1008-05	PROPELLER, WHIPPER PCGTs
37	CA-1006-05	WHIPPER CHAMBER
38	CA-1013	GEAR MOTOR
39	CA-1036	GEAR, PLASTIC USE ON CA-1013
40	WC- 826	VALVE, INLET
41	CA-1014-05	FAN, EXTRACT 120V 29 CFM 115V 60HZ
42	CA-1030-05	HOSE AIR (NOT SHOWN)
43	WC-3765	KIT, INLET VALVE REPAIR USE ON WC-826
44	WC-39350-02	LABEL, PANEL FLAVOR CURTIS
45	WC-39203	LABEL, SERVICE & PROG (NOT SHOWN)
46	WC-8591	CAPACITOR, X2 ALL ADS MODELS
47	WC-7349	PANEL, RIGHT SIDE PCGTs
48	WC- 780	CONTROL, POWER MODULE PCGT 120V
49	WC-8556	HEAT SINK ASSEMBLY (NOT SHOWN)

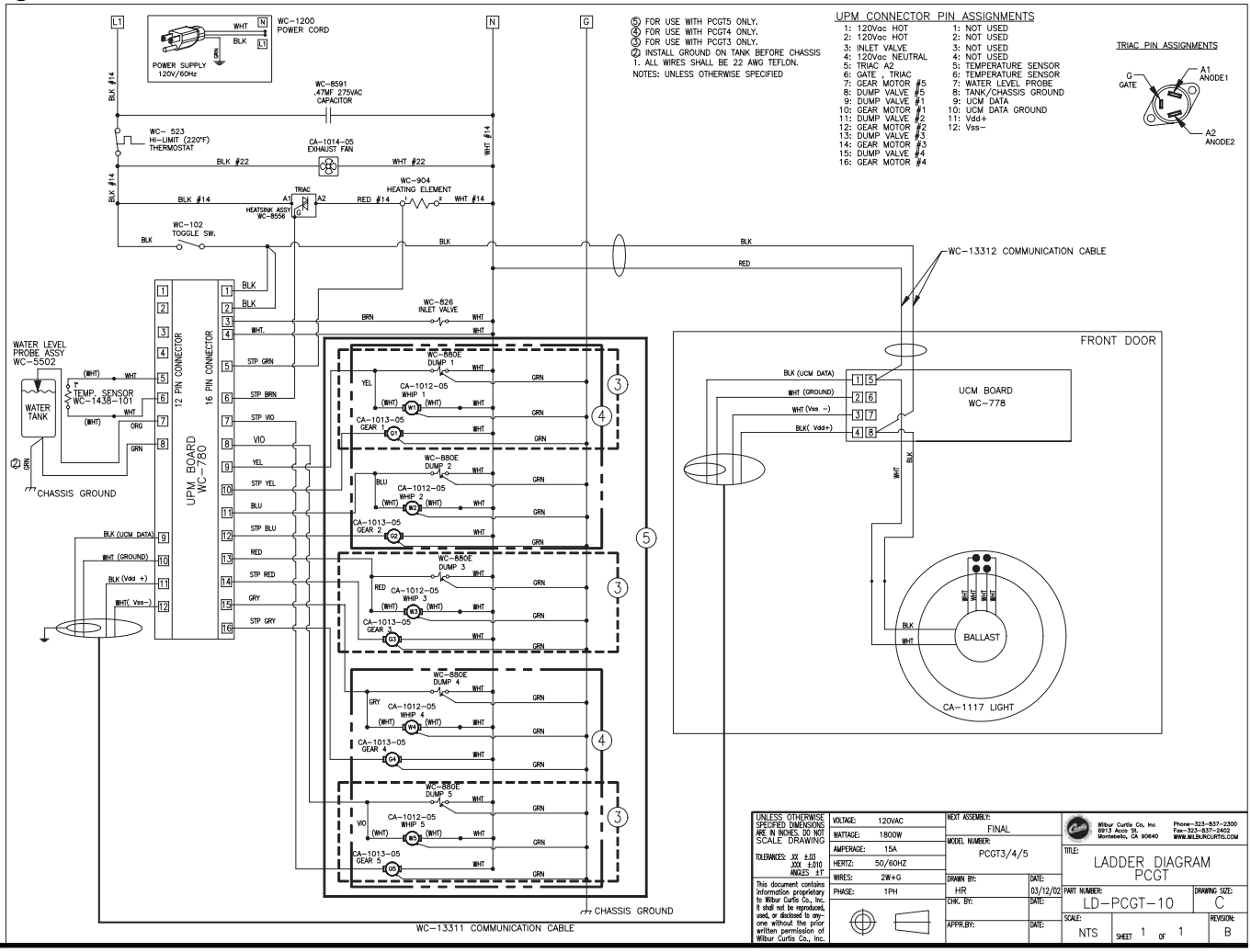
Illustrated Parts List



Shaft seals should be replaced with the groved side facing outward. Place a dab of food grade lubricant in the rear hole of the seal, as shown at below.

Before mounting a whipper plate, place a dab of food grade lubricant in the rear hole of the seal.

Electrical Diagram



WARRANTY *We hereby certify that the products manufactured by the Wilbur Curtis Company, Inc., are, to thebest of our knowledge, free from all defects and faulty workmanship. The following warranties and conditions are applicable:*

- ***90 Days for Labor and 1 Year Parts from Date of Purchase from Factory:*** *This warranty covers all electrical parts, fittings and tubing.*
- ***40 Months or 40, 000 Pounds of Coffee on a set of Grinding Burrs. (ADS Grinders)***
- ***2 Years from Date of Purchase:*** *This warranty covers electronic control boards and leaking or pitting of a stainless steel body of a Brewer or Urn.*
- ***90 Days from Date of Purchase:*** *On replacement parts that have been installed on out of warranty equipment*

All in-warranty service calls must have prior authorization from the manufacturer. For an RMA (Return Merchandise Authorization) number, call the Technical Service Department at 1-800-995-0417. The Wilbur Curtis Company will allow up to 100 miles, round trip, per in-warranty service call.

CONDITIONS & EXCEPTIONS

The warranty covers original equipment at time of purchase only. The Wilbur Curtis Company, Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from the Wilbur Curtis Company. Inc The Wilbur Curtis Company will not accept any responsibility if the following conditions are not met. The warranty does not cover and is void under these circumstances:

1) Improper operation of equipment. The equipment must be used for its designed and intended purpose and function.
2) Improper installation of equipment. This equipment must be installed by a professional, certified technician and must comply with all local electrical, mechanical and plumbing codes.
3) Wilbur Curtis Company will not be responsible for the operation of equipment at other than the stated voltages on the serial plate.
4) Abuse or neglect (including failure to periodically clean or remove lime accumulations). Manufacturer is not responsible for variation in equipment operation due to excessive lime or local water conditions.
5) Replacement of items subject to normal use and wear. This shall include, but is not limited to, light bulbs, shear disks, "0" rings, gaskets, canister assemblies. whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.
6) Any faults resulting from inadequate water supply. This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.
7) All repairs and/or replacements are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use.
8) All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner.
9) Charges incurred by delays, waiting time, or operating restrictions that hinder the service technician's ability to perform service is the responsibility of the owner of the equipment. This includes institutional and correctional facilities.
10) All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Service Department before return of the unit to the factory.
11) All equipment returned to us must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging.
12) Damaged in transit.
13) The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner.

NO UNITS OR PARTS WILL BE ACCEPTED WITHOUT A RETURN MERCHANDISE AUTHORIZATION (RMA). RMA NUMBER MUST BE MARKED ON THE CARTON OR SHIPPING LABEL.

All in-warranty service calls must be performed by an authorized service center, where service is available. Call the factory for location near you.

WILBUR CURTIS CO., INC.
6913 Acco St., Montebello, CA 90640-5403 USA
Phone: 800/421-6150 ◆ Fax: 323-837-2410
◆ *Technical Service Phone: 800/995-0417 (M-F 5:30A - 4:00P PST) ◆ E-Mail: techservice@wilburcurtis.com*
◆ *Web Site: www.wilburcurtis.com*